



BAR BITES

Scan for Perry's Allergen Guide

Signatures

PERRY'S FAMOUS PORK CHOP 'BITES'	5 Skewers 19	3 Skewers 13
PERRY'S SIGNATURE FRIED ASPARAGUS ⓘ		25
Topped with jumbo lump crabmeat		
PERRY'S HOMEMADE TEXAS SAUSAGE 🌿		16
CHERRY PEPPER CALAMARI		21
TRUFFLE SPINACH & ARTICHOKE DIP 🌿		17
BROILED SEAFOOD STUFFED MUSHROOMS		17
TEMPURA FRIED LOBSTER TAIL 🍷		
With miso butter	Twin 4 oz. (total 8 oz.) 54	4 oz. 29

Beef

FILET BEEF AND BLEU *🍷		19
STEAK & TATER TOTTER 'BITES' 🍷 *🍷		18
FILET MIGNON CARPACCIO 🌿 ⓘ *🍷		22
SLICED FILET SLIDERS 79 ⓘ *🍷		18.5
FILET MIGNON LETTUCE WRAPS 🌿 🍷 *🍷		19
BUTCHER'S STEAK CHEESEBURGER ⓘ *🍷		19
Filet Mignon, NY Strip, and Ribeye trimmings ground daily in-house, choice of cheese and served with French fries		
BACON SLAB CHEESEBURGER ⓘ *🍷		21.5
Ground fresh daily, choice of cheese, topped with thick-cut bacon slab and bacon marmalade served with French fries		

TRUE JAPANESE A5 WAGYU BEEF 🌿 🍷 *🍷
Sliced New York Strip (2 oz. Minimum) 35/oz.

Seafood

CRAB CAKES ⓘ		26
AHI TUNA TARTARE TOWER 🍷 *🍷		23
GULF SHRIMP COCKTAIL 🌿 🍷		22
IN-HOUSE PECAN-SMOKED SALMON 🌿 🍷 (Served chilled)		18
PAN-SEARED SCALLOPS 🌿 🍷 *🍷 (Served on a bacon slab)		25
BBQ BACON-WRAPPED CEDAR PLANK SHRIMP 🌿 🍷		25
BLUE POINT OYSTERS ON THE HALF SHELL 🌿 🍷 *🍷		
	Dozen 39	Half Dozen 21
CHARGRILLED BLUE POINT OYSTERS 🌿 *🍷		
With herb butter, Monterey Jack and Pecorino Romano cheeses	Dozen 44	Half Dozen 24

A gratuity of 18% will be added to parties of 6 or more.

🌿 Gluten-Free-Friendly 🌿🍷 Gluten-Free-Friendly with modifications
 🌿🍷 Vegetarian 🌿🍷 Vegan 🍷 Dairy-Free-Friendly which might include butter
 ⓘ Dairy-Free-Friendly with modifications which might include butter
 *🍷 Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



HANDCRAFTED COCKTAILS

17

Scan this QR code for Cocktail Pairings
crafted by our Mixologist.

PERRY BERRY MULE

Tito's Handmade vodka, fresh-pressed lime and cranberry juices, freshly-muddled strawberries, topped with ginger ale

RARE RITA ①

Clarified margarita, silky and crystal-clear, with Socorro Blanco tequila, fresh-pressed lime, agave nectar, and orange bitters, finished with a Valencia orange peel mist and golden salt rim

PINEAPPLE GINGER MOJITO

Captain Morgan White rum, Domaine de Canton Ginger liqueur, fresh-pressed lime juice, freshly-muddled pineapple and mint, topped with ginger ale

PEACHY PLANE

Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

THYME LEMON DROP

Ketel One vodka, St-Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly muddled thyme, rimmed with sugar

SOUR SPLIT DECISION

Knob Creek bourbon, fresh-pressed lemon juice, egg white foam and orange bitters, served with a side of housemade Perry's Reserve Pinot Noir syrup

THE 'STRAIT' PALOMA

George Strait's favorite cocktail made with his own tequila - Código 1530 Blanco - fresh-pressed lime and grapefruit juices, blood orange purée and agave nectar

RASPBERRY REFRESHER

Perry's Reserve Rosé, Hendrick's, fresh-pressed lemon juice, and freshly muddled raspberry and lychee

CUCUMBER BLUEBERRY MARTINI

Smirnoff Blueberry vodka and fresh-pressed lime, cucumber, and cranberry juices

BOURBON BLOOM

Woodford Reserve bourbon, St-Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly-muddled blackberries and mint

SALTED CARAMEL ESPRESSO MARTINI

Absolut vodka, Kahúa Coffee liqueur, French vanilla, caramel, and fresh-brewed espresso, topped with a sprinkle of Maldon Sea Salt

THE GODFATHER RETURNS

Monkey Shoulder scotch, Disaronno Amaretto liqueur and a dash of black walnut bitters

MINI MARTINI TRIO OF THE MONTH

19

A tasting flight of three handcrafted cocktails in 2.5 oz. pours

FASHIONED FIRST 18

An Old Fashioned honoring the 'Father of Bourbon' and the first to char barrels, crafted with Elijah Craig Small Batch bourbon, French vanilla, cocoa bitters, and an expressed orange peel. Served with a warm vanilla aroma cloud.

MARTINI 79 *🥩 20

Belvedere Organic vodka and a rinse of extra-dry vermouth stirred to perfection. Served with an accompaniment of bleu-cheese stuffed olives, lemon twist, and a Blue Point Oyster on the half shell.

PERRY'S HOG-HATTAN 24

A Manhattan with WhistlePig PiggyBack 6-year-old rye and sweet vermouth, rimmed with brown sugar and Perry's Signature Homemade Barbecue Sauce. Topped with a skewer of Perry's Famous Pork Chop Bites and Luxardo cherries.

DRAGON RITA 35

Perry's signature Margarita with Casa Dragones Blanco tequila, Grand Marnier, fresh-pressed lime juice and lustrous teal agave nectar. Served with a gold-gilded craft ice cube and topped with a passion fruit aroma cloud.

SIGNATURE SHAKEN SODAS 8 (Non-Alcoholic)

RASPBERRY CUCU-COOLER

Freshly-muddled cucumber and raspberries, fresh-pressed lime juice and agave nectar

PINEAPPLE GINGER ALE

Freshly-muddled pineapple, mint, fresh-pressed lime juice, topped with ginger ale

FREE-SPIRITED COCKTAILS 14 (Zero-Proof)

FAUX-LOMA

Choice of Traditional or Spicy

Almave Blanco, fresh-pressed lime juice, agave nectar, topped with ruby red grapefruit soda

CLEAN KICK

Seedlip Spice 94, fresh-pressed lime juice, blood orange purée, topped with key lime ginger beer

🥛 Dairy-Free-Friendly with modifications *which might include butter*

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Please Enjoy Responsibly



WINES BY THE GLASS

Scan our QR code if you prefer our **Virtual Sommelier** to guide your selection.

Ask your server about the current by-the-glass feature highlighted in our Winemaker Pour Program, normally only available by the bottle.



Sparkling Wines

	STANDARD 5 oz.	GENEROUS 7.5 oz.	BOTTLE 25.4 oz.
Carnissi Prosecco, Prosecco DOC, Italy	11	15	48
Mumm Sparkling Brut Prestige, California	15	20	64
Pierre Sparr Brut Rosé, Crémant d'Alsace, France	18	25	80
Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	30	41	130

White Wine & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Piedmont, Italy (187mL bottle)	16		
Dr. Loosen 'Dr. L' Riesling, Mosel, Germany	9.5	13	42
Antinori Santa Cristina Pinot Grigio, Italy	10	14	44
Hess 'Shirtail Ranches' Chardonnay, California	10	14	44
Mohua Sauvignon Blanc, Marlborough, New Zealand	10.5	14.5	46
Ca'Bianca Moscato d'Asti, Piedmont, Italy	12.5	17	54
Perry's Reserve Rosé, Monterey	14	19	60
Matanzas Creek Sauvignon Blanc, Sonoma County	14.5	19.5	62
Perry's Reserve Chardonnay, Sonoma County	15	20.5	65
Hartford Court Chardonnay, Russian River Valley	16.5	22.5	72

Red Wines

J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey	10	14	44
Carmel Road Cabernet, California	10	14	44
Conundrum Red Blend by Caymus, California	11	15	48
'Les Légendes' Red Blend by Domaines Barons de Rothschild Lafite, Bordeaux, France	11.5	15.5	50
Rodney Strong Merlot, Sonoma County	12	16	52
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	14	19	60
Origine de Lynch Cabernet, Bordeaux, France	14.5	19.5	62
Perry's Reserve Pinot Noir, Monterey	15.5	21	67
DAOU Cabernet, Paso Robles	16	22	70
Benton Lane Pinot Noir, Willamette Valley, Oregon	16.5	22.5	72
Catena Malbec, Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet, Sonoma County	19.5	26.5	85
Ridge 'Three Valleys' Zinfandel, Sonoma County	20	27.5	88
Massolino Nebbiolo, Piedmont, Italy	22	30	96
Orin Swift 'Abstract' Red Blend, California	22.5	31	98
EnRoute Pinot Noir, Russian River Valley	23	31.5	100
Duckhorn Merlot, Napa Valley	24	33	105
Flowers Pinot Noir, Sonoma Coast	24	33	105
Austin Hope Cabernet, Paso Robles	25.5	34.5	110
Stags' Leap Winery Cabernet, Napa Valley	27	37	118
Faust Cabernet, Napa Valley	28	38	122
Jordan Cabernet, Alexander Valley	34	46.5	148
Perry's Reserve 'Big Red Blend', Napa Valley	41	56	180
Nickel & Nickel Cabernet, Napa Valley	49	67	250